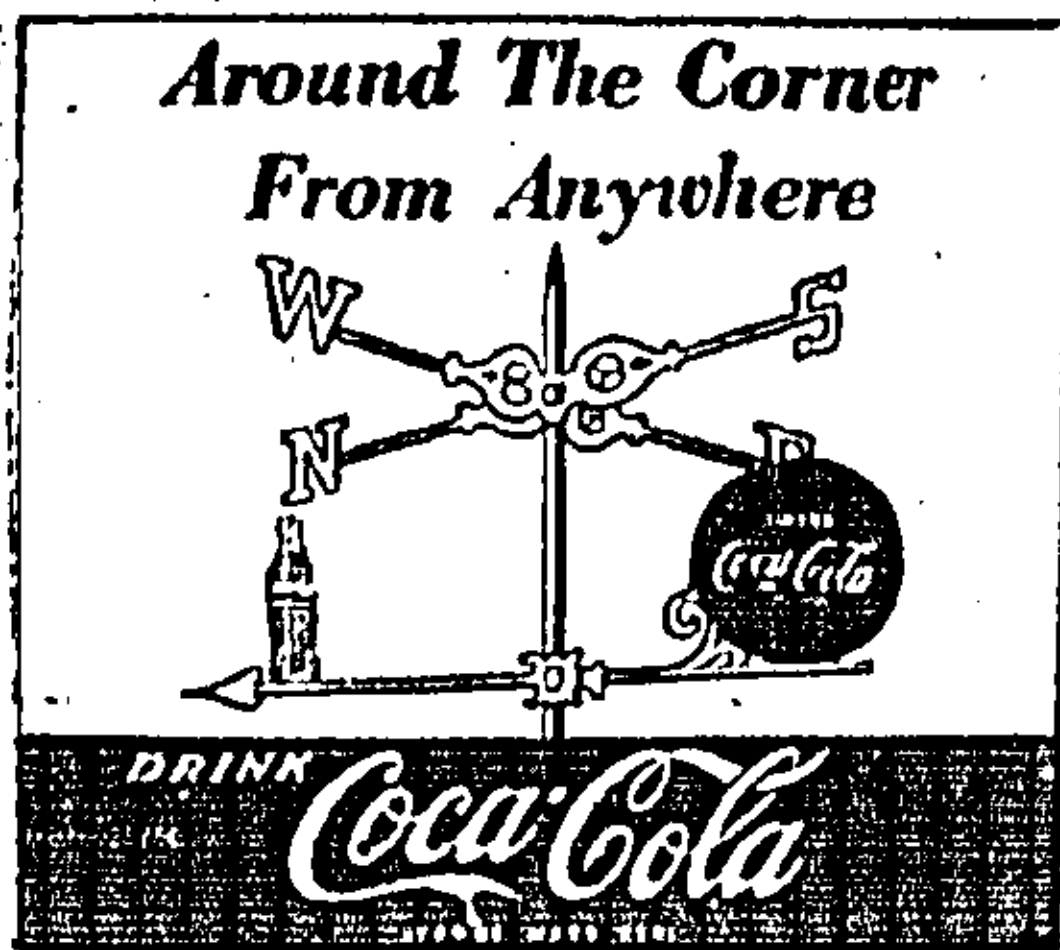


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Noon Observations: Barometric pressure, 1014.9 mb., 29.94 in. Temperature, 84 deg. F. Dew point, 71 deg. F. Relative humidity, 85%. Wind direction, E by N. Wind force, 21 knots.  
Low water: 1 ft. 5 in. at 1.08 p.m. High water: 5 ft. 6 in. at 5.10 p.m.

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VOL. V NO. 249

FRIDAY, OCTOBER 20, 1950.

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## Chinese Reds Got The Oil After All

Washington, Oct. 19. Government officials told Congress today that "considerable" quantities of a 1,000,000-gallon U.S. oil shipment went to Communist China from Japan after the outbreak of the Korean war.

A spokesman for the Army's Office of Occupied Areas was unable to explain why the occupation authorities permitted oil to leave Japan for Red China ports.

Testifying before the Senate Commerce sub-committee investigating trade relations with the Chinese Communists, the spokesman agreed with chairman Herbert O'Connor that the oil could have been of "incalculable help to a potential enemy."

### GOV'T REQUEST

The sub-committee also heard from the State Department Far Eastern spokesman, Robert Barnett, that the government has asked oil and shipping companies not to ship oil to Communist China.

Edward Gurnane, deputy chief of investigation for the Commerce Department's Office of International Trade, testified that a "considerable portion" of a 24,000-drum consignment of lubricating oil went to the Communists after the start of the Korean fighting.

O'Connor said the sub-committee has information that about 13,000 drums of oil went to the Chinese Communists "as late as August of this year."

Sub-committee staff members said each drum contained 42 gallons of oil.

O'Connor said the committee was satisfied that all oil was shipped from the United States before the Commerce Department restrictions were imposed last March. He said the committee had asked government departments to provide all information about shipments. He said that further public hearings will be announced when the information is obtained.—United Press.

## Robbed Of \$700 On Tram

A newcomer to the Colony named Tse Sun was the victim of a clever pickpocket while riding on a tramcar between Sand Street and Wilmer Street, West Point, early this morning.

When Tse put his hand into his pocket during the journey he discovered that \$700 he possessed had disappeared, and apparently his pocket had been cut with a razor blade.

## Dubious Types Land In Britain

London, Oct. 19. The Home Secretary, Mr. James Chuter Ede, said today that "dubious individuals," possibly including saboteurs, had been landing in Britain from foreign fishing vessels anchored off the coast.

Mr. Chuter Ede told the House of Commons the Government was taking "extra precautions" to prevent the illegal entry of foreign agents.

The disclosure came on the heels of an announcement that Britain had launched a new nation-wide security check on aliens. Mr. Chuter Ede said police and security agents would question thousands of persons who have entered Britain during and since the war. Officials said investigations would concentrate on refugees from Germany and Eastern Europe.

During the past four years, 275,000 aliens entered Britain for permanent residence. Britain has become more security-minded since the Fuchs spy case.—United Press.

## U.N. STAFF IN STRIKE MOOD

New York, Oct. 19. Representatives of 3,000 people employed by the United Nations last night went over the head of the Secretary General, Mr. Trygve Lie, and demanded a hearing before the General Assembly on staff policy.

The staff committee, at a meeting last night, asked Mr. Lie to appear before the staff and defend his policies.—Reuter.

# SIR STAFFORD CRIPPS RESIGNS

## Violation Of Soviet Territory

U.S. Apologises For Attack By Planes

Lake Success, Oct. 19. The United States apologized for an attack by two American jet planes on October 8 against Soviet aircraft on an airfield near Sukhya Rechka.

The airfield is in the Vladivostok area, north-east of the Korean-Soviet border.

Russia had demanded the punishment of those responsible. The apology was contained in a letter from Mr. Warren Austin, the United States permanent delegate to the United Nations, to Mr. Trygve Lie, the United Nations Secretary General.

The letter, which admitted that the attack was the result of a navigational error and poor judgment, said that "as evidence of its good faith, the United States Government was prepared to supply funds for the payment of any damages to be determined by a United Nations Commission or other appropriate procedure to have been inflicted on Soviet property."

Mr. Austin reported that the commander of the Air Force group concerned had been relieved and steps had been taken for disciplinary action against the two pilots involved. Mr. Austin further stated that air crews had been specially briefed not to violate Soviet or Chinese territory. He also expressed regret on behalf of the Commander-in-Chief of the United Nations forces in Korea.—Reuter.

## Duke Home For The Christening

London, Oct. 19. The Duke of Edinburgh, husband of Princess Elizabeth, arrived here today by air from Malta for Saturday's christening of his daughter, Princess Anne.—Reuter.

## Doctors Order Complete Rest Gaitskell May Be New Chancellor

Bristol, Oct. 19.

Sir Stafford Cripps announced here tonight that he had resigned as Chancellor of the Exchequer and as a Member of Parliament.

Sir Stafford said that he had taken this step on the advice of his English and Swiss doctors in the past few days.

He said that he would spend the next 12 months quietly at his country home but might go on a cruise later.

His successor will be named later. He is likely to be Mr. Hugh Gaitskell, Economic Minister who has deputised for Sir Stafford while the Chancellor has been on a two and a half months' sick leave.

Sir Stafford, 63, the "Iron Chancellor" who gave the national austerity as the means to economic salvation, returned this week from the Continent. He underwent a rest cure in a Swiss nursing home.

Doctors here say that despite his rest Sir Stafford has not recovered sufficiently from exhaustion caused by overwork. They agree with Continental medical men who treated him that he needs a full year's break from work.

At the end of that time he may be fit to come back into public life. Tonight the Chancellor cancelled all his engagements. He may take a sea voyage with Lady Cripps who, it is understood, played a big part in persuading her husband to resign.

### "GREATEST REGRET"

The letter of resignation Sir Stafford wrote to the Prime Minister, Mr. Clement Attlee, was published tonight.

It said, "It is with the greatest regret that for reasons known to you and to me made public, I tender you my resignation of the post of Chancellor of the Exchequer. Though my resignation is unavoidable I would like to take this opportunity of emphasising my continued strong support of the Labour Party Government."

"I believe that their continuance in power is absolutely essential to the future welfare of our country and the world. I shall hope—and expect—to resume public work at the end of a year's rest."

Mr. Attlee's reply said, "I hope that a year's rest will restore you to your full vigour and that you will then be able to welcome you back for a further period of service to the country."

"It is clearly impossible to disregard the doctors' opinion. I need hardly tell you how great is the loss to the Government which your retirement entails."

"For the last five years you have taken a leading part in our counsels and have borne a tremendous burden, greater, I think, than any previous holder of your office. The Prime Minister tonight told King George of the Chancellor's resignation."

### MAN OF MOMENT

Many people in Britain—not only Labour supporters—look upon Sir Stafford as the man who pulled Britain out of her economic abyss—and sacrificed his health and personal popularity to do it.

For years, Sir Stafford has suffered from stomach trouble. He became a vegetarian because of it. But overwork since he took over the gargantuan job of directing Britain's economic affairs in 1947 has made his illness worse.

Mr. Gaitskell, tipped as the new Chancellor, is due back here tomorrow from financial talks in the United States and Canada.

Aged 44, he is an economist. During his three years as

Britain's economic dictator, Sir Stafford—tall and tight-lipped—slapped on the highest taxes. Britons have ever known in peacetime. Cigarettes, beer and other pleasures went sky-high in price, and a purchase tax on practically everything sold in shops put an effective brake on public spending.



HUGH GAITSKELL

This, and a wage freeze in industry, were the Cripps' way of fighting inflation.

In his unpopular task Sir Stafford lacked all the demagogic qualities that make for popular leadership.

But his integrity and single-mindedness of purpose won the grudging respect even of his fiercest political enemies.

### EXPELLED FROM PARTY

Sir Stafford was one of Britain's most successful barristers before entering politics, earning £30,000 a year.

As a Cabinet Minister he earned only £25,000 a year. Son of the late Lord Parmoor, a Conservative who turned Socialist, he began his political career as Solicitor-General in Ramsay MacDonald's Labour Government in 1930.

For 10 years after that he violently opposed Labour Party chiefs on questions of Socialist doctrine and was expelled from the Party in 1939.

After carrying out several Government missions, including the ambassadorship to Moscow (1940-42) he was re-admitted to the Labour Party in 1945.

Sir Stafford's resignation will bring the Labour Government majority in Parliament down temporarily to six.

It will mean a by-election in his constituency, south-east Bristol, which he returned with a majority of 16,893 at the last election.

Mr. Hugh Gaitskell, 44-year-old Oxford educated economist became Minister for Economic Affairs and Sir Stafford's No. 2 in March this year.

Since then he has been active in Britain's representative in (Continued on Page 5 Col. 6)



SIR STAFFORD CRIPPS

## N. Korean Premier Said To Have Escaped Into Manchuria

Tokyo, Oct. 19.

The South Korean Radio at Pusan claimed tonight that the North Korean Prime Minister, Kim Il-sung, and his Ministers had fled across the Yalu River into Manchuria to prepare a winter guerrilla campaign.

The announcement was made as American and South Korean troops fought their way into the centre of blazing Pyongyang, North Korean capital.

American troops stormed across the Taedong River, on which the city stands, and established a bridgehead on the west bank, in the centre of the ancient city.

American planes were already being flown from Pyongyang's main airstrip, captured this afternoon. The pilot of one jet fighter reported scores of North Korean trucks fleeing north along the main road toward Suncheon, road junction about 30 miles away.

These convoys were being attacked by American planes.

This road, the Communists' main escape route, was expected to be sealed within a few hours by South Koreans striking across the peninsula from the captured east coast port of Wonsan. Last reports placed the South Koreans only a little short of five miles from the road.

### 5,000 PRISONERS

In Pyongyang, among the charred ruins left by American incendiary raids, GIs and South Koreans prowled the streets mopping up Communist snipers and mortar crews.

The American First Cavalry Division claimed to have taken about 5,000 prisoners during the day.

Men of this Division broke into the capital from the south just before noon. The South Korean First Division entered from the south-east three hours later.

Both forces, called in fighter planes to soften up the deep trench-and-blockhouse defence system on the outskirts.

## Hunghom Armed Robbery

Two men, one armed with a revolver, gained entry into No. 65 Wuhu Street, second floor, Hunghom, about 9 o'clock this morning and ransacked the premises after subduing the inmates under the menace of their weapons.

They stayed on the premises for some time before making their getaway. The robbery was reported to the Police about 10 a.m. The loss suffered by the inmates has not yet been assessed, but investigations are proceeding.

## ACHESON PLAN APPROVED

Overwhelming Vote

Lake Success, Oct. 19. The United Nations General Assembly's Political Committee today overwhelmingly adopted the whole "Acheson Plan" for giving the Assembly power to deal with aggression.

The vote on the seven-power plan for "united action for peace" was 50 for and five against, with three abstentions.

Mr. Kenneth Younger (Britain), on behalf of the sponsors of the original plan, approved yesterday by the Assembly's Political Committee, suggested the following 14 nations for membership:

China, Colombia, Czechoslovakia, France, India, Iraq, Israel, New Zealand, Sweden, Pakistan, the Soviet Union, Britain, the United States, and Uruguay.

Mr. Younger, whose list included the Big Five nations, (Continued on Page 5 Col. 6)

## STOP PRESS

## Into Heart Of Pyongyang

Tokyo, October 20. The Allied shock troops captured all of the eastern half of Pyongyang on Thursday, crossed the Taedong River in the heart of the doomed city and seized a firm bridgehead on the west bank.

A dispatch from Pyongyang early today (Friday) said that all of the city east of the Taedong was declared secured after several hours of close-range mopping up.—United Press.

## New Chancellor

London, October 19. Mr. Hugh Gaitskell, Minister of State for Economic Affairs, was named tonight to be the new British Chancellor of the Exchequer to succeed Sir Stafford Cripps. The announcement was made by the Prime Minister's Office at No. 10 Downing Street and released at the same time with the official announcement of Sir Stafford's resignation because of his health.—United Press.

## EDITORIAL

## The New Danger Spot

THERE is no use pretending that the current developments in north Indo-China are anything but grave and that the Vietnam Communists have made important gains at the expense of the French colonial forces. The reverses suffered by the French authorities are strategically and psychologically important. The fall of the Dong Dang fortress and the imminent loss of Langson were not part of the original French tactical plan for shortening their lines in order to strengthen defences against the Vietnamese. These two developments have opened up unprepared for dangers. They mean the virtual elimination of a protected frontier between Tongkin and China proper and they enforce the withdrawal of the French defences to a perimeter perilously close to Hanoi, the capital of Tongkin. There are other significant and unconsoling features about recent affairs in north Indo-China. One is that the Vietnamese have progressed from the condition of being merely uncohesive bands of guerrillas and have become a full-sized, competently led, well-equipped, thoroughly trained army who can now afford to indulge in modern military tactics, such as encircling movements, diversionary assaults and infiltration in force, and it is worthy to recall that the Chinese Communist guerrillas laboriously built themselves into an effective army following a similar pattern. If, therefore, there has been any underestimation of the Vietnamese as a cohesive military machine, the final results of the China civil war and the recent achievements of Ho Chi-minh's forces should be sufficient to correct any false ideas on this score. The French and their political associates in Indo-China, the Vietnamese, can no longer avoid recognition of the fact that the Communists are a very real threat to

the future security of the country. Moreover, continued success parallel to that of the last fortnight will have the effect of giving militant Communism in South-east Asia an impetus that may be widespread in its influence. Malaya, in particular, must view the situation in Tongkin with apprehension inasmuch that it is capable of giving renewed zeal and encouragement to the Communist bandits which have been plaguing the Federation for so long. Malaya is pinning its hopes on the eventual complete elimination of these guerrillas through the medium of a long-term plan conceived by Sir Harold Briggs, Director of Operations in Malaya. The plan is designed to starve out the Communists by the gradual resettlement of Chinese squatters into fully protected areas well removed from the plantations, thus depriving the bandits of their source of supply for both food and information. It is a subtle project which conceivably could succeed provided the guerrillas are denied any outside help whatever. This aid can be largely restricted so long as the Vietnamese do not control the other side of the Malaya-Indo-China frontier. If they should do so, the Briggs Plan is seriously jeopardised, for the bandits could then very much more easily obtain the supplies they require and of which the Briggs scheme aims to deprive them. And, seen in the wider canvas, further spectacular success by the Vietnamese would seriously change the whole political situation in the Far East. The military link between Communist China and Vietnam would be secured, offering scope for their adherents and sympathisers in countries such as Siam, Burma and Malaya. For the future security of Southeast Asia, the French cannot allow the Vietnam military forces to win control of Tongkin.

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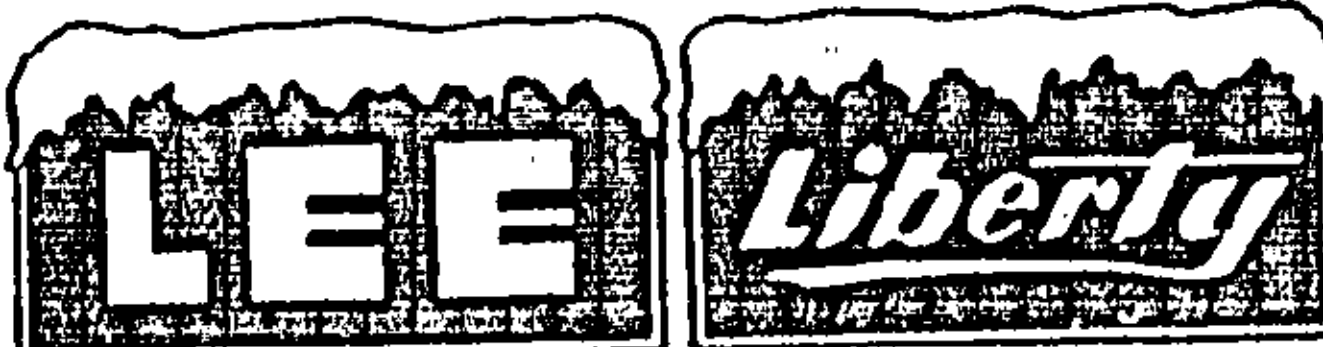
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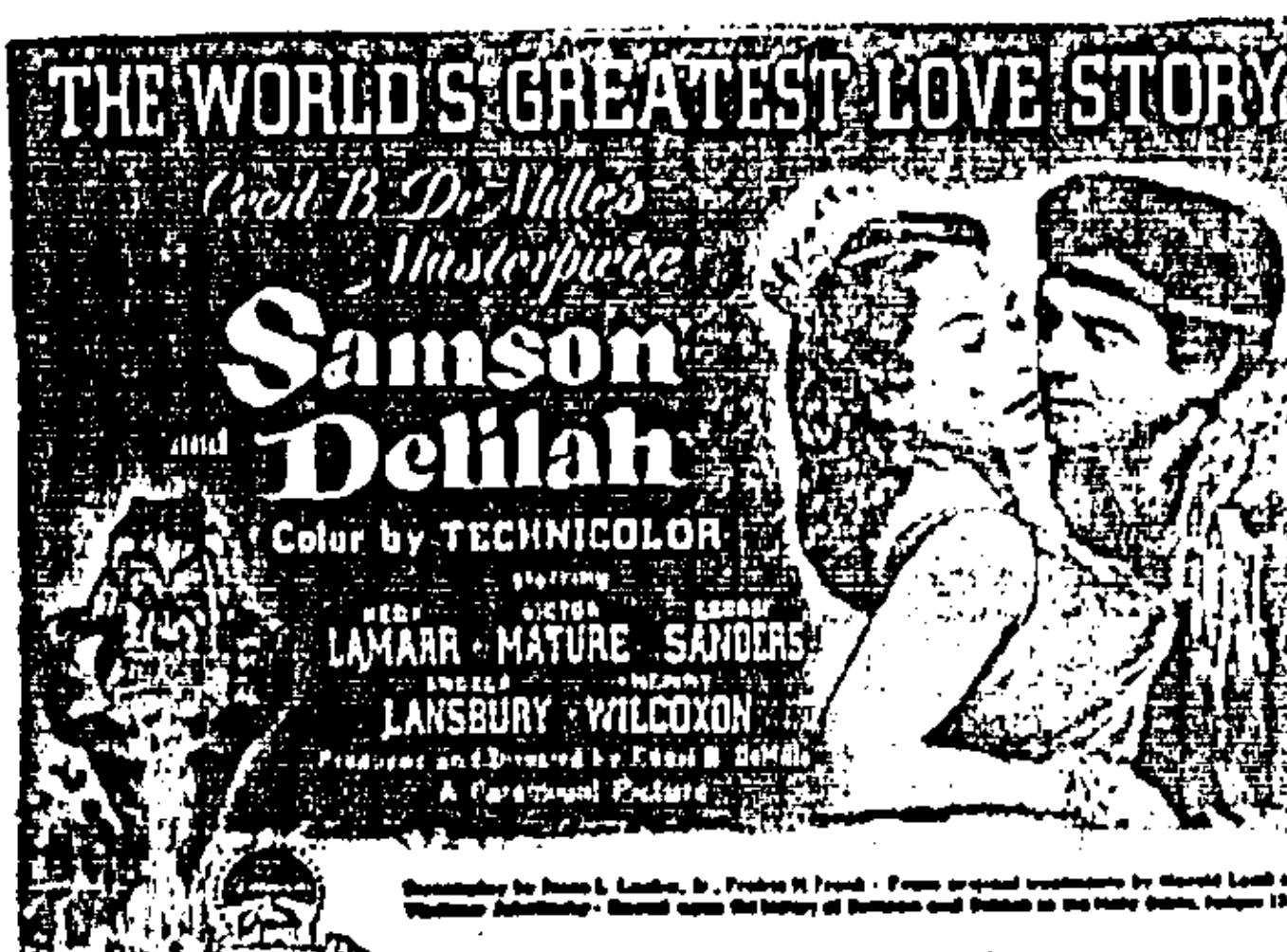
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## THAT CASUAL GLAMOUR

By ALICE ALDEN

THERE can be no doubt about the prestige of velvet this autumn. Big whoppers of velvet and pretty velvet togues appear with pleasing regularity everywhere and offer a sophisticated contrast. This attractive littleuffed togue (at right) of navy velvet is by Etta-Lena and has a sheer navy veil and a glittering accent of a rhinestone, circled pearl at one side of the brim.



VELVET offers a soft touch this autumn, especially when it comes to millinery. From the top of inexpensive little budget numbers, it's velvet all the way. Bragard, one of our top milliners, creates a beautiful velvet model destined to set off afternoon wools and dressy crepes. Fashioned on graceful lines, it combines tangerine, cocoa and beige velvet sections. The crown is banded with velvet cords (picture above).

"CASUAL GLAMOUR" is an expression that you'll be hearing quite a bit in connection with the latest hats. It is rather hard to describe so want better than to offer a prime example of this trend. Bragard's a gold felt derby-cloche (at right) which takes care of the casual side of things. For the glamour there's a double band of ginger and coffee brown greenish tipped with a gold-beaded felt, bird applique and a ringlet-brown mesh veil.

## Mothers Please Note!

By H. N. BUNDESEN, M.D.

ONE has only to pick up a newspaper, it seems, to read the tragic story of how a baby has been found dead in his crib. In every large city it happens, time after time, and generally such deaths are attributed to suffocation by the bedclothes.

A recent study by doctors of a large number of such cases contains both comfort and warning for parents.

## Due to Disease

In the first place, it revealed that, in practically all instances, death was not due to suffocation but to some disease. This could show with what terrible speed untimely illness can be fatal in the very young and should put parents on the alert to detect the first signs that their babies are ailing.

A baby may be seriously sick for several days without showing definite symptoms. Unfortunately, fever, which is generally the most reliable sign of illness, is many times absent in the very young infant, especially in one who is weak or undernourished. Often, the only signal that anything is wrong is a bit of irritability or poor appetite. Such a condition may continue for a day or so without arousing the mother's suspicion until it is too late and the baby is found lifeless in his crib.

## Air Under Blanket

Actual tests show that the well baby does not submit to suffocation without a struggle. If a blanket is placed over his head while he is lying on his side or his abdomen, he will turn under the blanket. If he is lying on his back, he will kick the blanket off, provided it is not pinned too firmly to the other bedclothes. Moreover, if he cannot get the blanket off, he will scream for attention.

All of this makes it important for parents to remember certain important principles.

If the baby does not get normally, his whining, irritability, or even poorly, don't dismiss it as a minor upset. Have him examined by your doctor and don't wait for fever to appear before calling him. By taking the trouble to make sure, you may save your baby's life.



## Romance Discouraged In Bulgaria

A Swedish schoolteacher discovered that romance is strictly discouraged in the Bulgarian People's Democracy. The teacher, en route to Turkey, made the acquaintance of a pretty girl on the train, passing through Bulgaria. It was love at first sight. They kissed. A milldammer immediately arrested the Swede and ordered him off the train at Svilengrad. There he faced an examining officer who was most grave. The teacher expected the worst—to be charged with espionage. The serious officer told him it was forbidden to kiss girls in Bulgaria, and, as punishment, the Swede would have to marry the girl. He readily agreed, since the situation was too threatening for him to refuse. He had to be released, however, because the girl had disappeared. Some say he was lucky.

## HIS WIFE LISTED AMONG HIS TOP ACTING THRILLS

Hollywood. Bet he could get lots of arguments on this list.

Women are ever the most daring sex. Vivien Leigh came up with her list of 10 favourite actors but her husband Sir Laurence Olivier by-passed a request to name his 10 favourite actresses.

However, he compromises by naming his 10 top acting thrills, to wit:

(1) Vivien Leigh, for her stage performance in "Skin of Our Teeth"; (2) John Barrymore, as "Hamlet"; (3) Ronald Colman in "Beau Geste"; (4) John Gielgud as Joseph Surface in "School for Scandal"; (5) Paula Wessely, Viennese actress in her screen debut, "Maskerade"; (6) Charles Chaplin in "City Lights"; (7) the Lunts in "There Shall Be No Night"; (8) Sir Ralph Richardson as Falstaff in "Henry IV"; (9) Dame Edith Evans, in "Daphne Laureola"; and (10) Ruth Gordon, in "The Country Wife".

Francisco Rosay, one of the great actresses of the French stage and screen, is the star of "Back Streets of Paris". Rosay, who is always fascinating to see, has the role of a hard, unscrupulous hotel keeper in a back street of Paris, who she killed her own husband because his incurable lunacy finally got on her nerves. Having been "cleared" of that impediment to success, she has gone right ahead in her lucrative underworld business, sipping at nothing to turn a profit. It's definitely Rosay's picture, though Simone Signoret also has a major role as a blonde siren who works with one of Madame Rosay's old friends, a slick blackmailer and thief much wanted by the police. Annette Clement, a girl with dark, elusive beauty and a singularly expressive face, is also featured as Madame's unhappy daughter, a slavey type of Cinderella, while Madame counts the cash. It's a sordid enough background, brightened by some typically Gallic humour and a two-way love story in which daughter Annette Clement dreams of an innocent sort of roomer at the hotel.

Joan Blondell writes to a friend that she is packing up the kids, two dogs, two ducks, two ponies and a cat and is bringing them all to Hollywood.

M-G-M's Helen Rose is designing a dreamy, manly wardrobe for Elizabeth Taylor's make-be. Her work "Father's Little Dividend. Twenty-three dresses!

## Wear The Proper Foundation

By HELEN FOLLETT

THERE would seem to be three types of women as far as sartorial appearance is concerned—the lady of fashion, the moderately thought-to clothes and looks it, being badly put-together.

The first requirement is the perfect fit, so that body lines will not be too revealed, or the garment look a size too large. The next requirement is a correctly fitted foundation garment. Only the lovely slip of a girl can get along without some kind of supporting harness over the mid-section. Without it, the silhouette is likely to be graceless.

## Selection of Corset

Of all details of the wardrobe the selection of a corset calls for professional help. You know how to choose a frock, a coat or a hat, but what do you know about foundations? Corsetieres lament about the fixed ideas some women have on the subject. If the garment "feels" right, it must be right, but that isn't half of the story.

The small-waisted, large-blended woman would wear a girdle with an opening half way down the side, fastened with hooks or zipper. If the waistline is large the girdle should be open half way down both sides so it can be pulled tight with laces to shape the waist. If the abdomen protrudes a girdle with hook fastenings all the way down the side is recommended to give control.

## PLAYING SAFE



"This is the safest way of skiing," says lovely 22-year-old Irish-born Rae Porter, of London after her first spill while vacationing at Wengen, Switzerland.

## Let's Eat

BY IDA BAILEY ALLEN



## Dinner From Rhode Island

ONE of the most typical dinners of Rhode Island is called a "Kettle Bake"—really an indoor facsimile of a clam bake. Full directions for carrying it out were sent to me by the nutrition extension service of Rhode Island State College.

## Rhode Island Kettle-Bake Dinner For Sunday or Labour Day

Quahog Chowder  
"A Kettle-Bake" Consisting of Steamed Clams, Fish Fillets, Sausages, Sweet Potatoes, White Potatoes, Quick Corn Meal Parker House Rolls, Corn-on-the-Cob, Watermelon, Sliced Tomatoes, Coffee.

All Measurements Are Level Unless Served Four  
Quahog Chowder  
Put 1 qt. shucked quahogs (clams) through the food chopper. Small dice 1/4 lb. salt pork and brown it in a 4-qt. kettle. Add 3 peeled, medium-sized onions, chopped, and slow-cook until they look clear. Then add 4 small-diced potatoes, 1 1/2 tsp. salt and 1/4 tsp. pepper. Add 1 1/2 qts. boiling water, or enough to cover the vegetables. Cook until the potatoes are nearly done, about 15 min. Add the quahogs and bring to a boil. Pour in 1 qt. heated milk. Bring almost to boiling point. Cover and let stand in a warm place 20 min. to blend the flavours. 1/4 c. cracker crumbs may be added to thicken the chowder, or whole crackers may be served with it.

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## New Double-Decker



A demonstration was given in Chicago, recently, of 148 streamlined, stainless steel passenger cars by the Chicago, Burlington and Quincy Railroad. This view down the interior of a car shows double seats for 96 passengers on the lower level and single seats for 52 passengers on open balconies reached by short stairways. (Acme).

## GRANNIE STOPS TWO LINERS

At Hope Park Crescent, Edinburgh, they have heard from Granny Elizabeth Arthur, just recently returned to America. Indeed, they have also heard from her New York grandchildren, Bob and Betty Smith, newly arrived in Edinburgh from the States—all about that day when their 84-year-old Grannie stopped two liners in mid-Atlantic.

It was like this. Grannie, already a great favourite with all aboard, was three days out from Southampton bound for America after visiting her granddaughter, Mrs Scott, in Hope Park Crescent. Bob and Betty, too, were somewhere in the same sea area making for Edinburgh, and they reckoned that Grannie would be somewhere around.

They quizzed the captain, who just said "Yes" and "No" and left it at that. But this most human of men had a wireless chat about it with the captain of Grannie Arthur's ship, and so a plot was hatched.

Came the day when that nice captain invited Grannie on to the bridge. "Just to see how things worked." Well wrapped up, she stood by his side

learning all about the navigation of a modern liner. Nonchalantly the captain advised Grannie to keep a strong weather eye on another liner looming up on the horizon—and then it happened. Over went the "stop" signal and Grannie observed her ship slow down to a dead stop.

Slowly the other liner approached, and it, too, stopped a bare hundred yards from Grannie. And—what do you know?—there were Bob and Betty on the bridge waving like mad at Grannie. She nearly fell off the bridge in her excitement.

Equally thrilled seamen helped the parties to exchange and understand signals until finally both liners resumed their voyage.

And it was not until Bob's and Betty's liner was the merest speck in the ocean that Grannie left the bridge, the happiest passenger aboard.

## No Newspapers, No Railways And No Banks

(FROM OUR OWN CORRESPONDENT)

London, Oct. 12.

Somaliland Protectorate—the territory of 68,000 square miles with neither railways, newspapers nor commercial banks—has provided the archaeologist with research discoveries from the earliest palaeolithic cultures to medieval cities. So for only amateurs have taken part in these discoveries. Now "what is required is systematic investigation and excavation by an expert".

These observations are made in report on the Somaliland Protectorate for 1949, issued today for the Colonial Office.

The report also reveals that the fort of Tula, in the Balanta country, where the "Mad Mullah" (Mohammed bin Abdullah Hassan) made his last stand against British forces in 1920, is to be preserved as an historic monument.

Somaliland, the report says, is comparatively rich in relics of

the Stone Age. Palaeolithic implements discovered from time to time have been sent to the Archaeology Museum at Cambridge and to the University of Witwatersrand in the Union of South Africa.

Palaeolithic implements have included large hand axes of rough workmanship, generally ascribed to the Chellean culture. A few fine specimens of Acheulean hand axes have recently been found two miles west of Hargeisa, the capital, others near Sheikh.

## FLAKE SURFACE

Tools in the Mousterian series, said to be the most widely represented of the Palaeolithic cultures, are typical of this culture, in which the main flake surface is unworked. Implements of the upper Mousterian culture merge into the next series which appears identical with the Kenya Stillbay, and occasional points have been found in which the working is very fine.

Finds in the Aurignacian and subsequent cultures have been uncommon, though typical backed blades, crescents and burins have occurred. A few specimens, said to belong to the Mesolithic culture of the Mesolithic period, have also been found. So far no specimens of the Neolithic period have been recorded.

The conventionalised cave paintings, largely representing wild animals and crude forms, discovered in the Gama Lihah area in 1935 by Major Glover, are also dealt with in the report. Microliths of flint and quartz have been found near the caves, suggesting an attribution to a Magdalenian industry of the Mesolithic period.

## NOT DATED

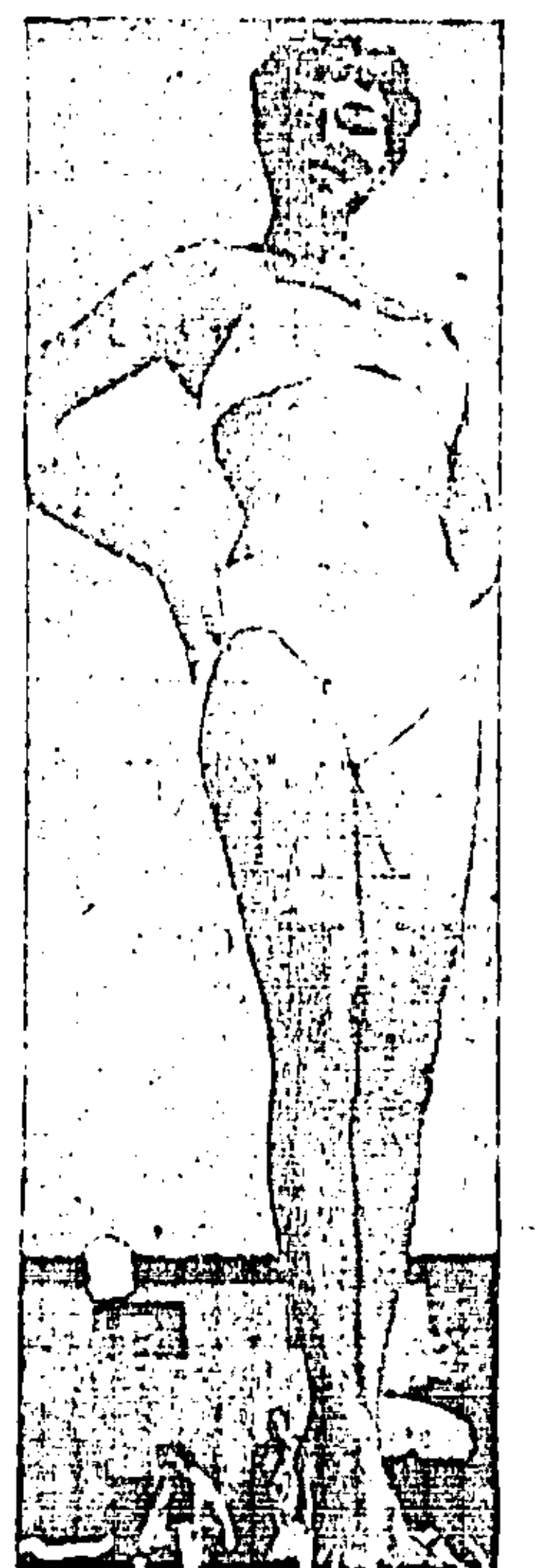
No systematic excavation has been carried out and the paintings have so far not been dated and their culture affinity not definitely ascertained.

As many as 18 ruined towns, the report concludes, have been discovered. Most of them are in the west of the Protectorate and on the Ethiopian side of the border. They have contained roughly dressed, mortared stone buildings, clearly indicative of mosques of the Mohammedan era.

Investigations of nearby rubbish heaps have yielded such finds as fragments of pottery, glass, bangles, beads and cowrie shells and a few coins. Surface finds have included fragments of blue and white porcelain assigned to the Chinese Sung and Ming dynasties.

It has been established that these towns were in occupation down to the 15th and 16th centuries, that they link up with historical records obtained from Ethiopian and Portuguese writings and that they formed part of the province of Adal. This was one of the seven Mohammedan provinces known to have existed in this neighbourhood.

## One Reason



CHRISTINE Germano, perched on a diving board in Las Vegas, Nevada, is a good reason why the number of visitors to that city between January and July of this year broke all previous records. Almost a million arrived. (Acme).

## NAAFI On Its Way To Korea



PTE. L. Kneel, of Barnes, Surrey, one of the first NAAFI volunteers for Korea, trying out a new string vest—an idea developed in World War Two to insulate the body against cold—which he will soon be needing north of the 38th Parallel.

## GOOD NEWS FOR VICTIMS OF HIGH BLOOD PRESSURE

High blood pressure and the troubles that follow in its train are responsible for about a quarter of all the deaths of people over the age of 50.

The symptoms vary greatly. In some people morning headaches with loss of vision are the first signs; in others it is kidney trouble. Others again first discover that their blood pressure is too high when they feel pains in the chest on exertion, or when they are awakened at night by attacks of asthma.

To date treatment has been unsatisfactory.

Rest, combined with an almost meat-free diet, without any salt, has been advocated. Later the "coolie" diet composed almost entirely of rice was commented upon favourably. But few patients could stick the deadly monotony.

Apart from this many drugs have been tried.

Now a real advance does appear to have been made.

Two doctors working in Paisley report on eight cases of severe high blood pressure treated with a new compound called "hexamethonium bromide."

The patients, selected at random, had all the signs and symptoms of high blood pressure as well as the actual mercurial reading.

Treatment with this drug brought down the pressure and relieved the symptoms in every case.

Even more important: once the blood pressure was reduced it did not rise again when administration of the drug was stopped.

It is too early yet to say whether this drug will relieve all cases of high blood pressure. But the fact that cases can be relieved to such an extent is an advance in treatment such as has never been made before.

## SIX MOBILE CANTEENS LEAVE IN FIRST DRAFT

At sea with the first draft of NAAFI men to leave Britain to provide a service for the British forces fighting in Korea is 28-year-old Lance Corporal Maurice Dimech of Rochester, who has bitter memories of the "land of the morning calm."

Captured by the Japanese while serving in the Naval Canteen Service on board the destroyer HMS Encounter in 1942, this swarthy little Maltese was put on road-making with other British prisoners of war near Yongdok, and never dreamed in those dismal days that his handiwork would be of some service one day to the Allied cause.

Dimech bears ugly scars across his forehead and temples to testify to the brutality of his captors, but his experiences did not discourage him from re-enlisting as soon as it was announced that volunteers were required once again for Expeditionary Forces Institutes.

He and another 95 volunteers made up the first draft that left Nutfield Priory, a once-stately home of England just outside Redhill, Surrey, which now serves as the RASC/EFI Depot.

All except one are ex-servicemen, and some 40 per cent were in EMI service during World War Two. They will provide the usual NAAFI facilities and run six mobile canteens. Six more canteens will follow with the second contingent as soon as shipping priorities allow, and these will be allowed, as soon as the shooting war ends, by women personnel, hundreds of whom have already applied.

Average age of the first party is 35 and they have volunteered from all walks of life for 10 months' duty. The oldest, officially, is 51-year-old John Hodson, of Blackpool, who was a sergeant major in the 2nd Bn. Manchester Regiment in World War One, with whom he served in Flanders, Gallipoli and Palestine. But Joseph O'Dwyer, canteen assistant from Middlesbrough,

There is even an Australian, 30-year-old Arthur Ingram, of Sydney, who was on a working holiday in Britain when he decided that he did not want to miss the Korean adventure, while the only real "rookie" is a little Scotman, Jack Turnbull, who was an apprentice jockey.

Their Commanding Officer is Major F.A. Bridget, who is a lieutenant-colonel during World War Two, and was until recently Area Supervisor for Southern Command.

## SUBMARINE IS BUILT IN GARDEN

Britain's only backyard one-man submarine will soon be finished. And then Mr Frank Russell, of George Street, Biggleswade, Beds, will get it taken from the garden of his prefab house to Bedford, where he intends to take it down 15 feet in the River Ouse.

A crane will stand by in case of accidents.

Mr Russell has been on the job in his small workshop in his garden for two years. Now, he says, he has only a ballast tank, and some internal fittings to complete to give it preliminary underwater tests. He has already floated it on a river.

Mr Russell, who has spent £120 on the vessel, says he has dreamed of building his own submarine since a boy. It is built of 1/4in. steel plate and will weigh, fully loaded, about half a ton. If success-

ful he expects it will be a prototype for a much heavier model, capable of descending 1000ft.

## THEN—AN EXPEDITION

With this he hopes to go on an expedition to find the remains of the so-far mythical Atlantis, a continent said to have been drowned in the Atlantic millions of years ago. He is a member of a technical committee of Atlantic Research Centre Group, which have already considered an expedition. The mountains on the Azores are supposed to be the top of Atlantis.

## Accepting U.N. Flag



READY to head a Swedish Red Cross mission to Korea, Col. A. Groth, left, accepts the flag of the United Nations from Sven Grafstrom, head of the Swedish delegation to the U.N. at Fort Dix, N.J. The presentation took place prior to the unit's departure. (Acme).

## LIFE GETTING FASTER

Thirty-three years ago, Cecil O. Jones, doyen of BOAC pilots, made his first flight in a Maurice Farman "Shorthorn," weighing three quarters of a ton with a maximum speed of 62 mph. Recently he landed at London Airport after completing his first round transatlantic trip in a 60-ton 325 mph Strato-cruiser.

He is only BOAC pilot still operating to have flown over 3,000,000 miles. Capt. Jones has been at the controls of 97 different types of aircraft.

With Imperial Airways (one of BOAC's predecessors) from 1924, his trim, bearded figure is well known to thousands of pre-war travellers to the Continent on the "Silver Wing," service operated by the famous Heracles class biplanes.

## La Scala In Germany

Members of the British Air Forces of Occupation will have several opportunities to attend performances by the La Scala Opera Company of Milan, which is now touring the British Zone of Germany.

The Company will perform Puccini's Madame Butterfly at the "service" theatres at Cologne, Hamburg, Hanover, and Bielefeld. For the latter performance, at the Adastral Theatre, all seats were sold a fortnight ago.

## Some Practical Lessons



This group of South Korean recruits pays strict attention to a drill instructor. The South Koreans wear regular GI outfits and are being trained where they have been fighting side by side with American troops.



# QUEEN'S & ALHAMBRA

AIR-CONDITIONED AIR-CONDITIONED

OPENS TO-DAY AT 2.30, 5.15, 7.20 &amp; 9.30 P.M.



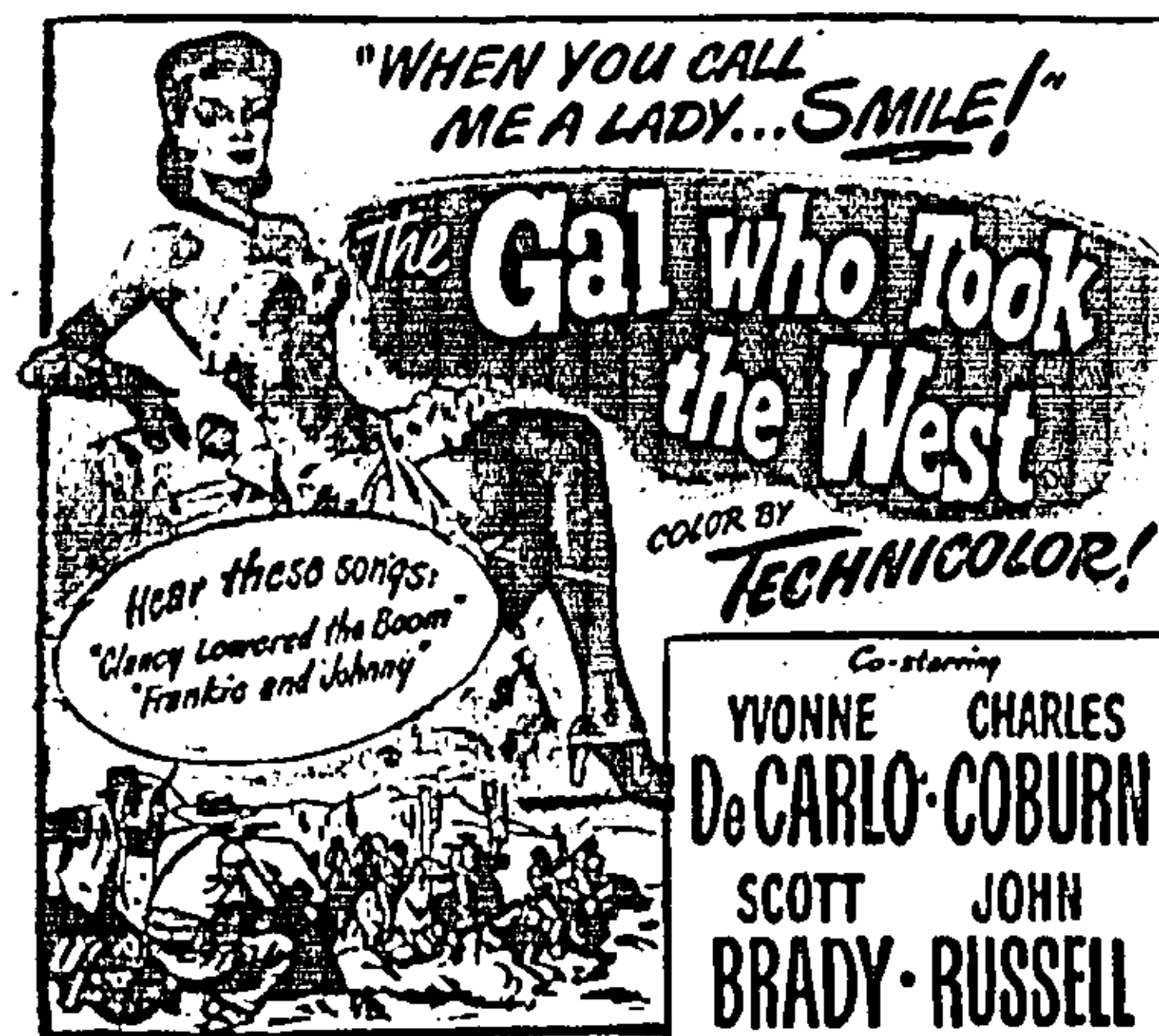
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Special News of the Day:—

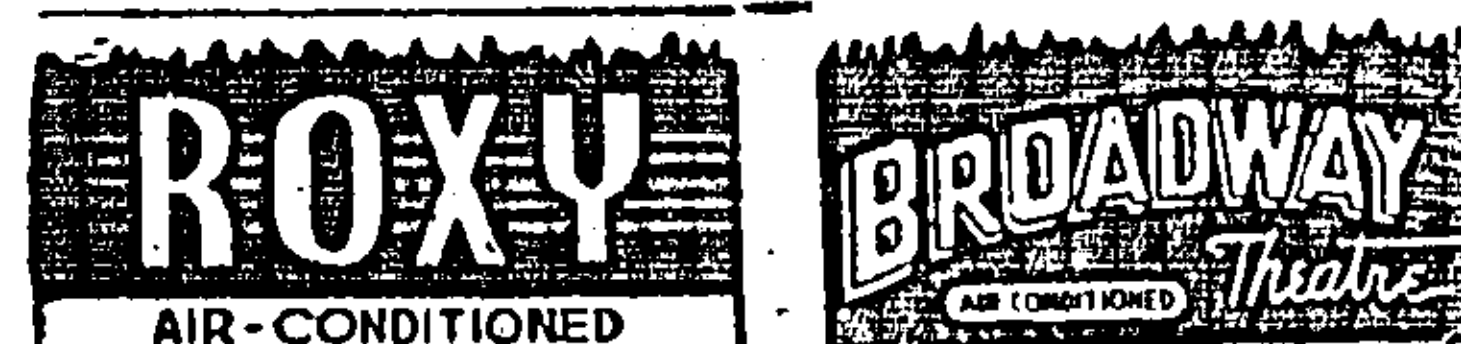
PRESIDENT TRUMAN FLIES TO SEE MACARTHUR!  
MASS MURDER BY REDS ON S. KOREANS!  
MARINES CROSS 38TH PARALLEL!  
HOW U.N. FORCES TOOK SEOUL!

SHOWING **THE KING'S** At 2.30, 5.15, 7.20 & 9.30 P.M.  
TO-DAY

EXTRA PERFORMANCE ON SUNDAY AT 11.30 A.M.



ADDED: Latest Universal-International Newsreel

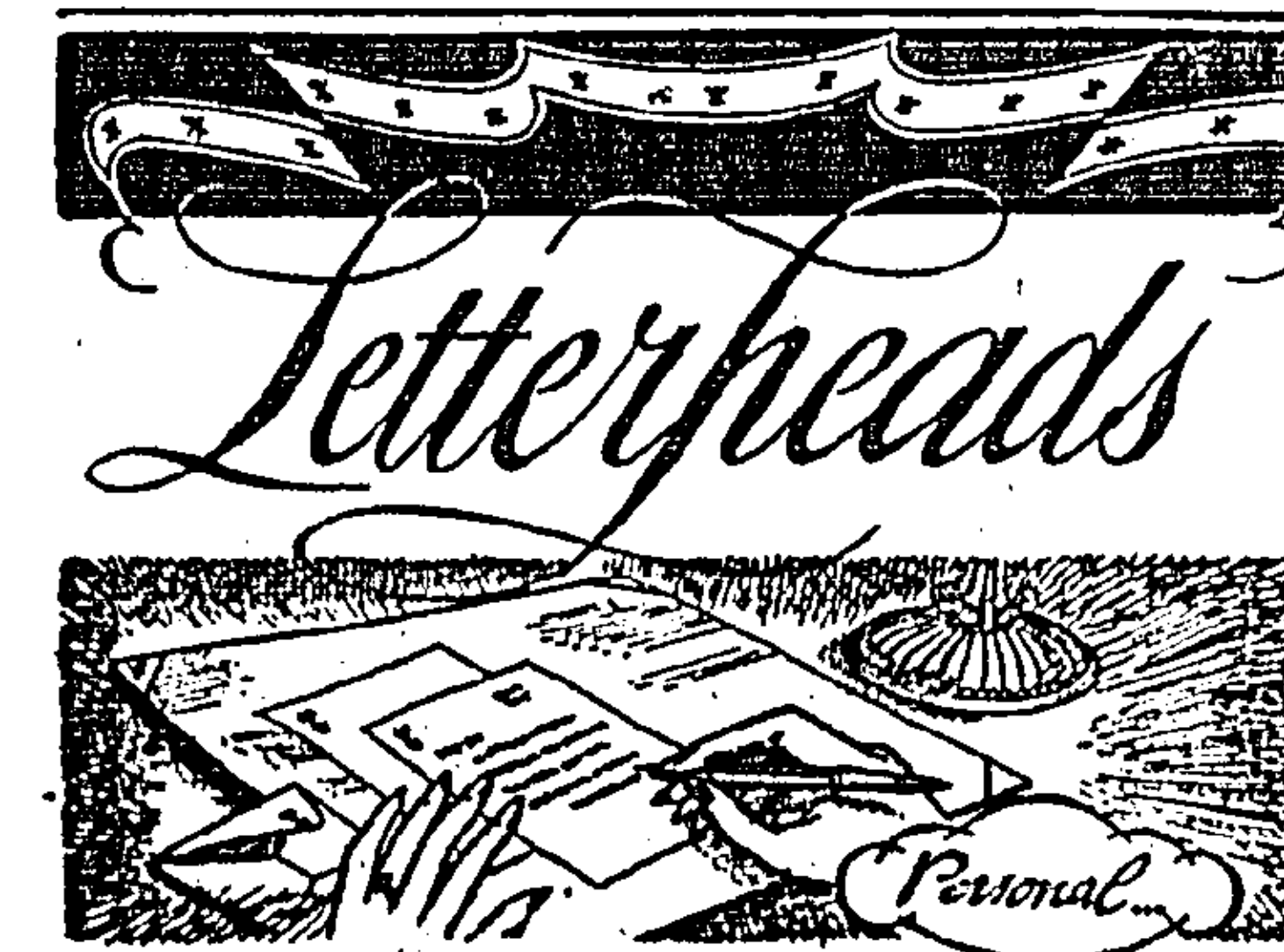


SHOWING TO-DAY AT 2.30, 5.30, 7.30 &amp; 9.30 P.M.

SEE A PICTURE IN THE MAKING.

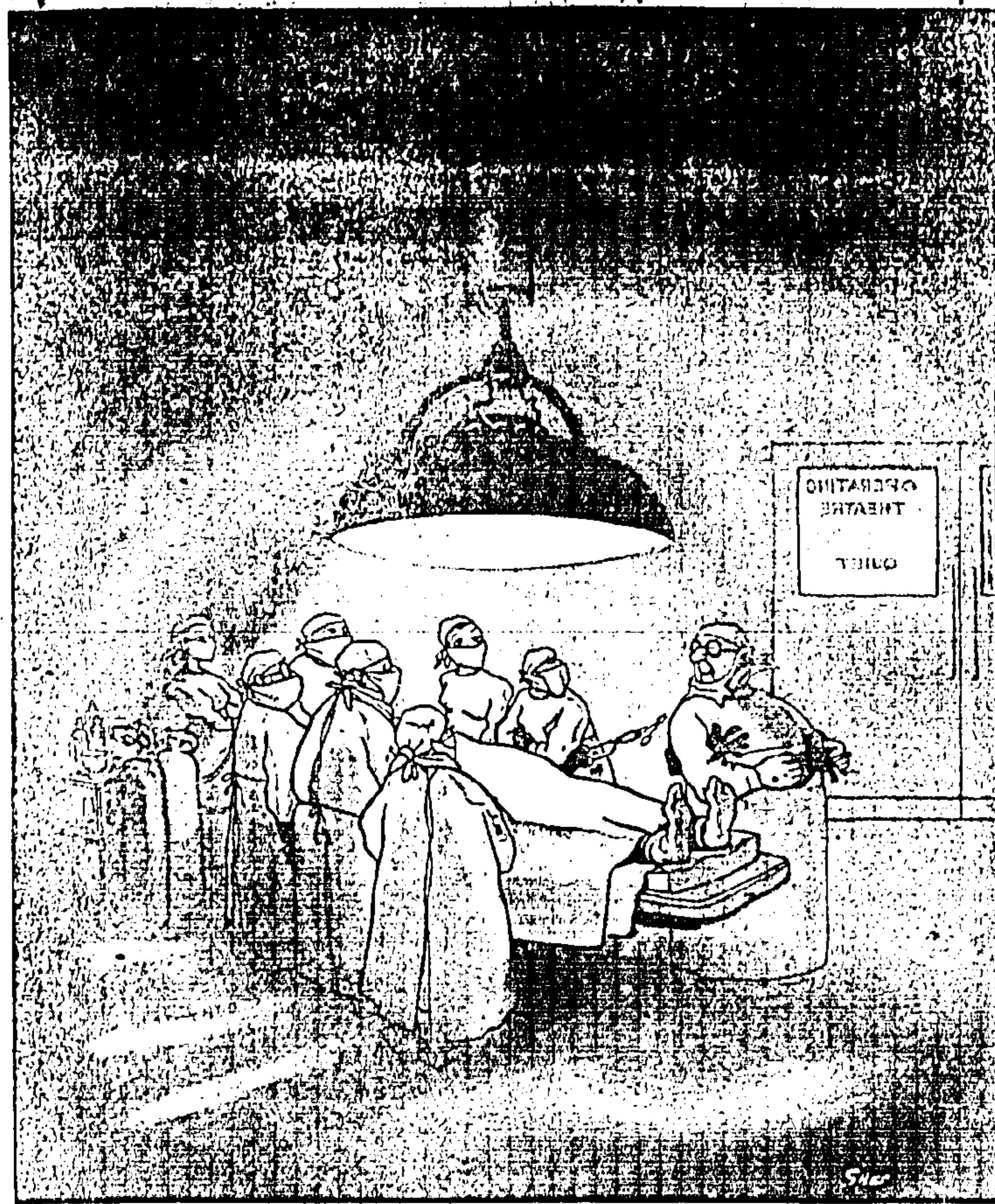


ROXY: SPECIALLY ADDED LATEST 20TH CENTURY-FOX MOVIE NEWS.



Business...  
Fine Quality Printing  
and Design  
SOUTH CHINA MORNING POST

## A STITCH IN OVERTIME—by GILES



"We'll finish this shop-steward gentleman another day—don't want to be fined by the Union for working extra time."

London Express Service

## "I WAS DEAD... AND I LIVED TO TELL"

WHAT happens when we die? My heart ceased to beat. My breathing stopped. Heat began to ebb away. Frantically the doctors worked on me. They restored the weakened blood pressure. They massaged the heart, and after 25 minutes it commenced in tune with their movement. The sluggish blood stirred, and my temperature rose. I breathed again.

The doctors did not tell me these things until my health was restored and there was no danger of shock. But I knew all the time.

Let me tell you my story as best I can—from the instant when I was wheeled into the operating theatre, the mask was placed on my face, and the doctor instructed, "Count slowly!"

The anaesthetic choked and stifled... Eight! Nine! I could still think! My hands seemed to be twisting round each other, fighting other hands, dead and monstrous. "I can still think!"

There was a green waterfall splashing, and a great wheel turning, and slowly I walked towards it. I walked without motion, without effort, as one does in a dream.

Perhaps I was still not quite unconscious; perhaps the operation had not begun; perhaps it had already come to a terrifying halt. I do not know.

But I walked towards the green waterfall and ceased to beat. My breathing stopped. Heat began to ebb away. Frantically the doctors worked on me. They restored the weakened blood pressure. They massaged the heart, and after 25 minutes it commenced in tune with their movement. The sluggish blood stirred, and my temperature rose. I breathed again.

They say that the drowning see their whole life rise before them. All the memories I ever had rushed torrentially through my brain.

My girlhood, my marriage, my husband, my first child, his death, working days, neighbours, everything I had ever experienced, passing by at an astonishing speed. All of it had actually happened, save in one aspect. Nothing seemed to matter.

My little boy died, and the grief was absent. My daughter married, and the joy was missing. Events flashed by coldly. Even to the last day, the very last day when my other son said, "Mother, I'm going to take you to the doctor." I felt panic in real life, but not in this brain-life.

I was still walking, somewhat puzzled, but at the same time feeling markedly jaunty and adventurous.

I think it must have been about this time that I died.

The country about me was beautiful, but the light of the sun was so brilliant that it darkened everything outside the compass of a few yards. So into my experience things come suddenly.

## By MARY HAGUE

During an operation at St. Mary's Hospital, London, Mrs. Mary Hague was pronounced dead and revived after 25 minutes by heart massage. From the jaws of death she returned to tell this amazing story.

First, a voice pronouncing my name, and then a face I immediately recognized and knew. It was a friend who had died many years before.

Try as I can to remember her face, review as I will the friends of mine who have passed over, I do not know now who it was I merely knew it was a woman, very near and dear to me, and that I recognized her with pleasure but with little surprise, and that we walked the road together.

We did not talk, though sympathy passed and repassed between us. Yet into my head came conversational sentences as if they had actually been uttered.

I was back in the hospital bed. First, there was a nurse, and then my son, and then pain. Gradually I came back to complete consciousness—and gradually I recalled my delirious dream, it dream it was.

It may have been. That is the agonizing thought. I do not know now whether all those experiences were real. Even the road.

I shall never know until I experience them all again—and perhaps not even then.

## PRIEST from MOSCOW

TELLS HOW THE RUSSIAN PEOPLE LIVE TO-DAY

No Bevan teeth—and an injection costs 10/- . . .

Women queue for shoes and take what they are given

from EVELYN IRONS

VESOUL, Haute-Saone, France.

FATHER JEAN DE MATHA THOMAS, the French priest who was father confessor to thousands of Russian Catholics in Moscow, is back in France—and has just given me a frank and revealing account of life under Stalin in 1950.

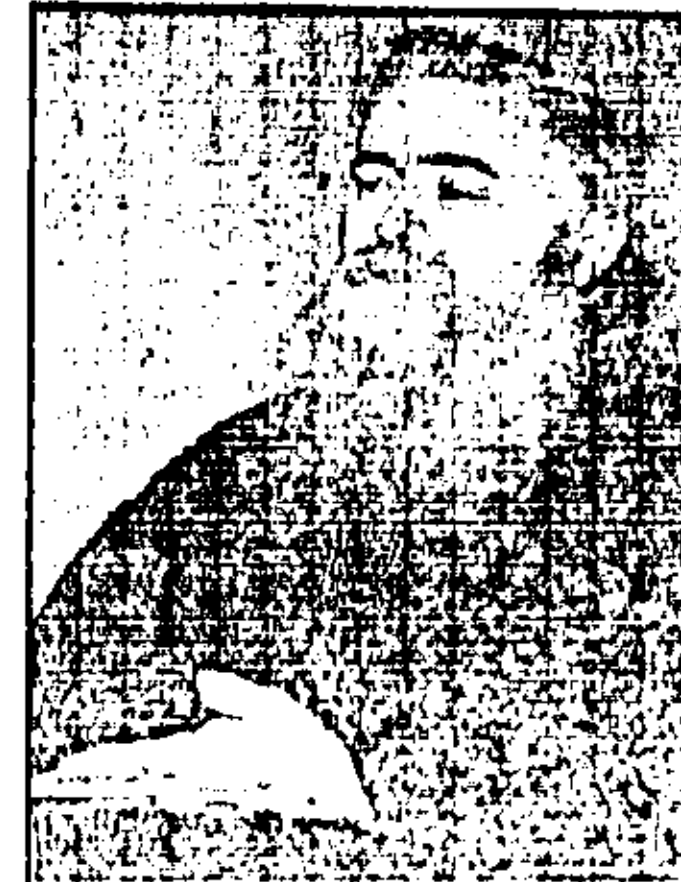
For three years and three months he had opportunities given to few foreigners to see how the Russian people really live. He went into Moscow homes to visit the sick and administer last rites to the dying.

As cure of the church of St. Louis, Catholic parish for the whole of the diplomatic corps in Moscow, he ministered to 200 diplomats of all nations.

Then abruptly, a month ago, he was expelled from Moscow. "By order of the Soviet administration," he was told when he asked why.

The dying woman

I MET the silver-haired, bearded priest as he strode from the church of the Sacre Coeur after saying the seven o'clock Mass in his native town. And later we talked in his quiet study.



THE MAN THEY EXPELLED. Father Thomas.

"There is no room for incurables in Moscow hospitals," he said. "One woman I visited was dying of tuberculosis in her one small room. A neighbour brought her a glass of water or some bread occasionally. Because she had no relatives or friends to care for her, she had to die in a corner. No hospital would take her. And there were many similar cases."

Four to a room

"LACK of privacy was the worst feature of the homes I entered," Father Thomas said. "In spite of the new apartment blocks going up, people are still strictly rationed for living space. Unless, of course, they are in the upper grades of society and are allowed flats or houses suitable for their rank."

"Many of the houses I visited still had rooms divided into four with one person living in each. The division was made by a wardrobe or some other piece of furniture, or by a piece of curtain. Outside in the passage was a stove on which these close neighbours took turns to cook."

Teeth—a luxury

FOR those who could get admission to Moscow hospitals, treatment was free. "But only for the basic necessities," said Father Thomas. "Any special diet or other amenity had to be paid for."

And according to Father Thomas, Bevan teeth are a luxury beyond the dreams of Moscow.

"A dentist will draw teeth free," he told me. "But if the patient wants an injection, he must pay about 10s. If he asks for a stopping, the dentist demands the ruble rate for the job. In the case of a good

worker who is worthy of such consideration, the industrial worker's own organisation will give him the teeth."

Life in Moscow is hardest for women, reports Father Thomas. "I saw them doing the toughest tasks—stone-breaking, barrowing loads on building sites, navvies' jobs of all kinds. Many of them smoked pipes like the men, and broke off their work to eat a labourer's hunk of black bread and a raw onion."

"The young ones were gay in spite of it all. But the faces of the women around forty were bleak and sad. I saw no signs of elegance among the Moscow women."

Time wasted

WHEN a Moscow housewife wants a broken window or a faulty light-switch repaired, she cannot go direct to the glazier or electrician.

Everything must go through official channels, and application must be made to the householder's industrial organization," said Father Thomas. "My own problem was a bathroom door which would not open properly. Since I arrived in 1947 I wrote some 30 letters about it. Finally, last January, a workman came and shook his head over it."

"Then he said, 'If you give me 500 rubles (about £45), I will arrange it.' The door was put right at once."

Queues continue to waste thousands of woman-hours a week at the Moscow shops.

\$50 a pair

"HUNDREDS of women walked outside the biggest Moscow department store every day," Father Thomas said. "Queues were longest when the news went round that a consignment of shoes had arrived, for shoes were scarce and although they were of poor quality they were dear—about £50 in English money, the same as for a man's suit. But when a woman reached the head of the queue she could not choose her style. She gave her size and was handed the shoes. If she wanted another shape or colour she could do nothing about it."

The housewife's choice of food? "Plentiful," said Father Thomas. "Officially it is rationed. But with meat costing 25s a pound and butter £2 10s. rationing is in force—by price."

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## C. V. R. Thompson NEW ROW OVER OLD GLORY

NEW YORK. played over General MacArthur's headquarters.

AN angry patriot, Charles A. Ralls, commander of an influential ex-Servicemen's group, accused Washington the other day of a plot to replace Old Glory with UNO's flag.

He attacked the Department of Agriculture for sending out sewing kits to farmers' wives so that they could make the flags at home.

Said Ralls: "I am disturbed that an attempt should be made to have the UNO flag replace the Stars and Stripes. These UNO flags, I am told, are to fly over the nation's schools. I protest strongly against this action."

"It is high time that loyal Americans speak out against these attempts to steer us away from the traditions of our forefathers. We want an answer."

Mr Ralls got one. Said an official of the Department of Agriculture: "Sheer nonsense. The idea is to have the UNO flag flown along with the American flag, just as it is dis-

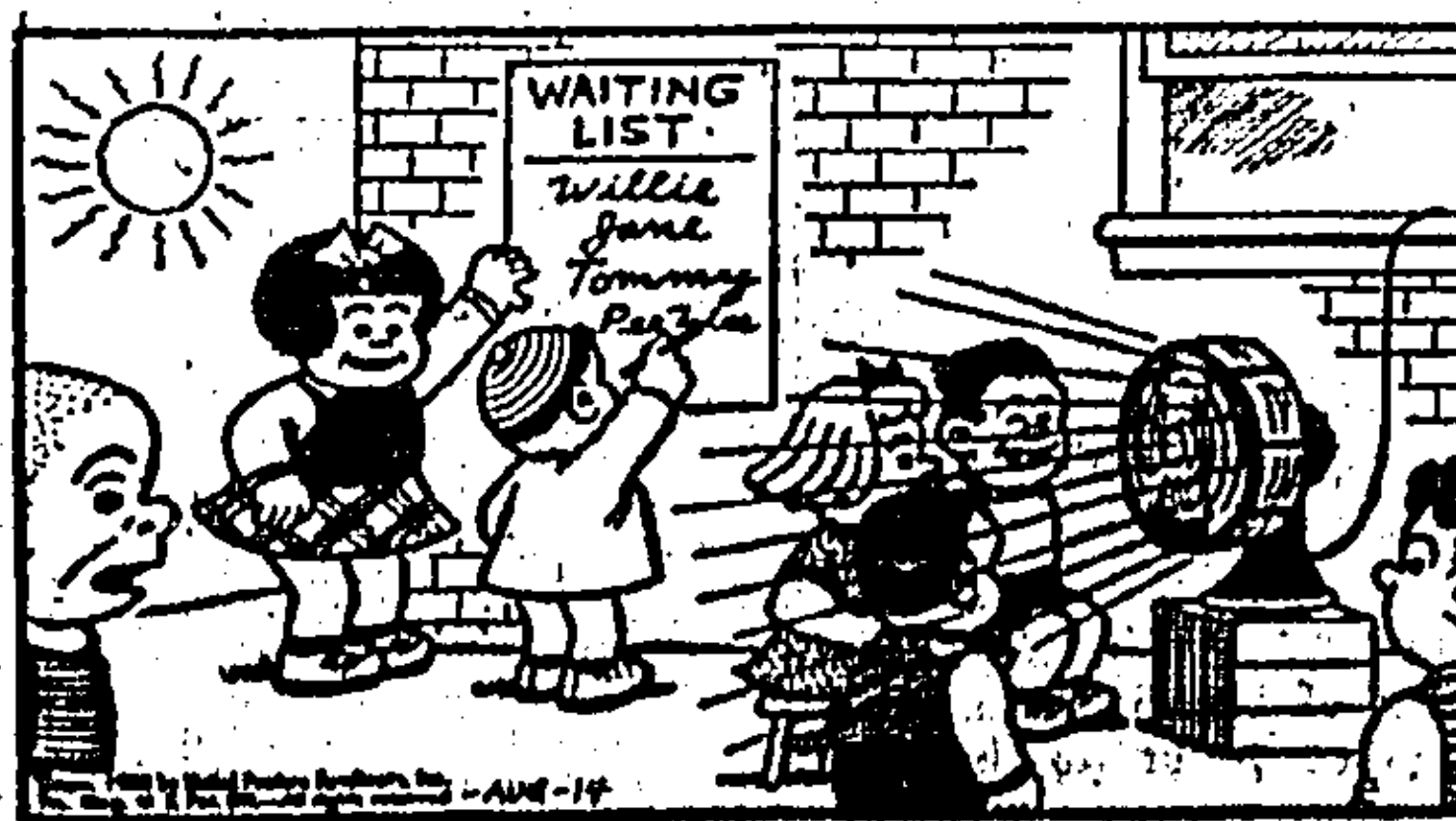
played over General MacArthur's headquarters. NEARLY every radio station has started barking out an hourly warning. It tells all who are standing by for Bob Hope or Bing Crosby that their "American way of life" is in danger.

What is supposed to be endangering it? President Truman's National Health programme.

Those who read instead of listen got the same warning. Advertisements in 11,000 newspapers and 30 magazines call the plan "an un-American excursion into alien ways of Socialism."

All this is the beginning of the doctors' campaign to "educate" the voters against socialized medicine. Total cost of the campaign will be nearly \$2,000,000. Every doctor and dentist in the country will pay £8 towards this total. The rest will come from drugists, retail and manufacturers, some banks. The idea is to have the UNO flag flown along with the American flag, just as it is dis-

## NANCY Strictly Air Corps



By Ernie Bushmiller





# President Truman Sharply Resentful Of Probing On Future Of Formosa

Washington, Oct. 19.

President Truman said today that there was no disagreement between General Douglas MacArthur and himself on Formosa. The question was settled five weeks ago.

## The Odd Sport Of News

Paris, Oct. 19.

The police were today seeking a burglar who does not know that the drink he stole was poisoned.

M. Robert Cadix, a businessman whose home at Chassy, near Paris, has been burgled seven times in three weeks, left a bottle of popular and highly-flavoured strong drink with strychnine in it.

When the burglars came for the eighth time they drank the poison.

A North African, Mohammed Arab Areski, who died in convulsions in Nanterre Hospital on Tuesday, was believed to be one of them. But another North African who collapsed in convulsions in a suburban cafe yesterday, Mohammed Poudou, was found after an autopsy to have died from natural causes.

The police search goes on.—Reuter.

### War Tragedy

Hamburg, Oct. 19.

A German farm-hand told the police here today that he killed his fiancée's child because its father was a Russian soldier who raped her.

The 23-year-old man, whose name was withheld, said he and his fiancée decided to get rid of the "Russian brute" on their way from the Russian Zone to Western Germany in 1946. He said he threw the two-year-old boy into a lake in the Soviet Zone State of Mecklenburg.

His fiancée was 17 when the boy was born. After two years of investigation the police arrested the man last week. The girl is still at large.—Reuter.

### Beats The Postmark

Colombo, Oct. 19.

A letter posted in Indianapolis, United States, made front-page news here when it was received several days in advance of its postmark of October 20, 1950.

The letter was addressed to a Colombo doctor, who told the Ceylon Observer. This paper published a photograph of the envelope with comment to the effect that it had arrived faster than time.

The doctor is keeping the envelope as a postal curiosity.—Reuter.

### Snake Bites Dog

Melbourne, Oct. 19.

Two dog stories reported here:

An Alsatian (German shepherd dog) "pawed" out the flames when the dress of his three-year-old playmate, June Hollis, of College Park, Adelaide, caught fire. June was unharmed.

A cattle dog dashed in to kill a snake that bit his master, Donald Kingston, farmer of Kapildale, Queensland. The snake bit the dog too. The dog died. His master recovered.—Reuter.

### Hurtles Off Line

New York, Oct. 19.

The New York Central Railroad's passenger express "North Star" hurtled off the rails in the heart of this city early today, killing its driver and fireman.

At least 16 people were injured. The train, locomotive and all 11 cars tore up 500 yards of the four-track main line.—Reuter.

### Handy With Sharks

Melbourne, Oct. 19.

Amateur fisherman Alan Thomas, of Melbourne, catches and lands sharks with his bare hands.

Holidaying on the Barrier Reef off the Queensland coast, he whipped out several three-footers when they got into shallow waters. He has landed up to 14 sharks a day by this method.—Reuter.

### Rose Electrocution

Buenos Aires, Oct. 19.

The police said today that Luis Perez, 37, wired his rose bush with electricity to prevent his roses from being stolen. Today Perez was arrested for the death by electrocution of Juan Carlos Losada, 10, who died when he touched the roses.—United Press.

Five weeks ago Mr. Truman directed General MacArthur to withdraw a statement he had sent to the Veterans of Foreign Wars Convention in Chicago concerning his views on Formosa.

In sharp tones, the President told a news conference that he conferred with General MacArthur last week-end to discuss Asiatic problems including a Japanese peace treaty, rehabilitation of Korea and conditions in Indo-China.

He said there was all there was to it. Mr. Truman neither affirmed nor denied directly that the Formosan question figured in the meeting with General MacArthur.

The views the General set out in his statement to the Veterans of Foreign Wars were considerably at variance with Administration policy.

General MacArthur had maintained that the United States must not permit Formosa to fall into unfriendly hands.

The announced Administration position had been that the United Nations should settle the future of Formosa.

The President showed unusual signs of anger regarding questioning about the conference with General MacArthur.

When a correspondent asked whether he was in complete agreement with General MacArthur about Formosa the President hit the desk with his fist and said it was a pity that reporters could not understand the idea of two intellectually honest men meeting.

NO DISAGREEMENTS

General MacArthur was the Commander-in-Chief of the United States in the Far East. He was a member of the Government of the United States. He was loyal to the President of the United States in his foreign policy.

There were no disagreements at Wake Island, Mr. Truman said. It was a most successful conference.

When correspondents pressed him further on the Formosan situation, the President said that that question had been settled a month ago.

The President went on to say that there was nothing about Formosa therefore to be settled by the General and himself.

When he was asked whether the United States would actually defend Formosa if attacked while settlement of its status was pending, the President said that there had been no reason to consider that question at the Wake Island conference. They would cross that bridge when they came to it.—Reuter.

Madame Foch Passes

Paris, Oct. 19.

Madame Julie Foch, 80-year-old widow of the World War I Allied Commander-in-Chief, died yesterday at her Paris residence it was announced today.

Madame Foch, formerly Mlle Julie Biennime, stayed in the social background after her husband's death in 1929 as she had always done in her lifetime.

Foch was Field Marshal of France, Britain and Poland. Of the children of the marriage, two daughters are still alive. The only son was killed in World War I.—Reuter.

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## Libya To Get Independence

Lake Success, Oct. 19.

The ad hoc Political Committee of the General Assembly today approved by 52 votes to one with five abstentions a resolution that would give Libya provisional government by April 1, 1951.

At the same time, the 60-nation group rejected by 38 votes to 13, with seven abstentions, a Soviet resolution calling for the withdrawal of all foreign troops from Libya within three months and dismantling of military bases in the area.

France cast the only negative vote on the 13-power resolution which brought Libyan independence nearer. The Soviet bloc contributed the abstentions.—United Press.

Arms Dumps Unearthed

Catania, Sicily, Oct. 19.

Six people have been arrested and 13 others have been detained for questioning after a wide search for hidden arms in the Catania area of Sicily, the police announced today.

About 600 police took part in the sweep which uncovered a machine-gun, 10 rifles, 4,000 rounds of ammunition, 17 shells, three anti-tank mines and 66 hand-grenades.

Earlier today the police on the peninsula announced that they had unearthed another arms dump in a cave at Livellano, near Genoa, containing more than 50,000 rounds of British, German and Italian ammunition in perfect condition as well as three small anti-tank cannons and 200 hand-grenades.—Reuter.

Radio Hongkong

6. "Hongkong Calling" Programme Summary: 6.00, Children's Story; 6.15, The Home of the Three Bears; 6.30, Cantonese by Radio; 6.45, The Home of the Three Bears; 6.55, Studio Concert; 7.00, Studio Concert; 7.10, Studio Concert; 7.20, Studio Concert; 7.30, Studio Concert; 7.40, Studio Concert; 7.50, Studio Concert; 8.00, Studio Concert; 8.10, Studio Concert; 8.20, Studio Concert; 8.30, Studio Concert; 8.40, Studio Concert; 8.50, Studio Concert; 9.00, Studio Concert; 9.10, Studio Concert; 9.20, Studio Concert; 9.30, Studio Concert; 9.40, Studio Concert; 9.50, Studio Concert; 10.00, Studio Concert; 10.10, Studio Concert; 10.20, Studio Concert; 10.30, Studio Concert; 10.40, Studio Concert; 10.50, Studio Concert; 11.00, Studio Concert; 11.10, Studio Concert; 11.20, Studio Concert; 11.30, Studio Concert; 11.40, Studio Concert; 11.50, Studio Concert; 12.00, Studio Concert; 12.10, Studio Concert; 12.20, Studio Concert; 12.30, Studio Concert; 12.40, Studio Concert; 12.50, Studio Concert; 1.00, Studio Concert; 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# FOR YOUR SPARE MOMENTS

# FOR THE BUSINESSMAN

## JACOBY ON BRIDGE

Windfall Proves To Be Player's Downfall

By OSWALD JACOBY

"THE trouble with you," observed North reflectively, "was that you couldn't stand prosperity."

"You're perfectly right," said South ruefully. "I had a little more than I needed, and it killed me."

This quiet conversation was quite accurate. Prosperity had indeed gone to South's head and had caused his downfall.

West opened the ten of diamonds and South won with the ace. He now conceived the bright idea of leading towards the king of clubs in the hope that East had the ace. He therefore led a trump to dummy and returned a club.

As it happened, however, when South played the king of clubs, West won with the ace and promptly led a second round of trumps.

At this point South had three losing clubs in his hand and only two trumps in dummy. Therefore he could find no way to avoid the loss of another club trick in addition to the two spades that he was bound to lose.

The careful reader of course knows by this time exactly what South and North meant when they said that to much prosperity had caused the defeat of the contract. If South had held four low clubs he would have made his contract very easily. On winning the first trick with the ace of diamonds, he would have led a

♠ J 6 3	11
♥ K 10 7	
♦ Q 5 4 3 2	
♣ 7	
♠ 7 4 2	♠ K Q 10
♥ 5 3	♥ A 2
♦ 10 9 8	♦ K J 7 6
♣ A Q 8 6	♣ J 10 9 3
(DEALER)	
♠ A 6 5	
♥ A Q J 6	
♦ A	
♣ K 5 4 2	
N-S vul.	
South West North East	
1♥ Pass 2♥ Pass	
4♥ Pass Pass Pass	
Opening lead—♦ 10	

club immediately from his hand. Even if the opponents returned a trump, dummy would still have three trumps to take care of the three remaining clubs in the South hand.

South could have done the same thing, of course, even though his clubs were headed by the king. However, the king was the "prosperity" that he could not stand. By entering dummy with a trump in order to lead a club, South caused his own downfall. He simply could not afford to take a trump out of dummy before beginning the clubs.

## DUMB BELLS

WISER GUY!!! MAKING FUN OF ME!!!



## YOUR BIRTHDAY ... By STELLA

FRIDAY, OCTOBER 20

If you are born today, you are a natural parent. You have the protective instinct and like to help those who seem confused or troubled. You know how to plan for others and how to inspire them to follow your lead. Something of a psychologist and philosopher, you seem able to handle all types of people. You would do well in educational work.

However, you are strong-willed and independent and you will not let others interfere with your plans. If you are given your head, the results will be excellent and you can be happy in your work. If your techniques are encumbered

by others, strike out for yourself. You enjoy luxury and ease, but not the rocking-chair-on-the-porch variety. You like money so that you can do all the exciting things in life that there are to do. It is likely that you will have accumulated considerable wealth before you have reached middle age. If you have not, look to yourself for the reason. The stars have given you the talents and the capabilities.

Home and family mean a great deal to you and an early marriage should bring great happiness. To find what the stars have in store for tomorrow, select your birthday star and read the corresponding paragraph. Let your birthday star be your daily guide.

SATURDAY, OCTOBER 21

**LIBRA** (Sept. 23-Oct. 23)—Keep a careful eye on the budget. If shopping, make sure that you find some good bargains.

**SCORPIO** (Oct. 24-Nov. 22)—There may be temporary setbacks in business, but courageous enterprise will recoup any losses.

**SAGITTARIUS** (Nov. 23-Dec. 21)—Make an important decision involving a close friend or neighbour. Bring happiness.

**CAPRICORN** (Dec. 22-Jan. 20)—If planning a journey, be as economical as you can. Don't over expand the budget.

**AQUARIUS** (Jan. 21-Feb. 19)—A good day for relaxation. Let down tensions and renew your energies.

**PISCES** (Feb. 20-Mar. 21)—You may be able to turn a hobby into a paying proposition. Get the details and exploit your plans.

**ARIES** (Mar. 22-Apr. 20)—A good time to collect a bill that may be owing you. You can, at least, make another try.

**TAURUS** (Apr. 21-May 21)—Slow down and use your best judgment when acting on news received from a distance. Don't worry.

**GEMINI** (May 22-June 22)—Take care of household duties efficiently and you will have time for recreation as well.

**CANCER** (June 23-July 23)—Self-control can help smooth over the rough spots today. Harmony is needed at home.

**LEO** (July 24-Aug. 23)—Be sure you know where you are headed, and then take on that additional responsibility.

**VIRGO** (Aug. 24-Sept. 23)—Check rumours and all advice that you receive just now. Be sure you are right before making a decision.

## BY THE WAY

by Beachcomber

I NOTICE that a reviewer attributes the neglect of German Existentialists like Heidegger and Jaspers to this country to the difficulty of their style. I can well believe it. Goethe said that the moment Germans take up philosophy they write abominably.

Talking of philosophy, I see that there is a revival at Oxford of that ludicrous thing called

Positivism. At only for tenth-rate scientists who, by specialization, have narrowed their minds to such an extent that each one of them can just manage to squeeze through into his brain the misty ideas of the other. Thus they take in each other's silly washing. I prefer the Neantime of Pierre Teilhard, with its superb multi-Charlesian cry: "I don't think, therefore I am not."

## A dilemma

THE Owph of Gaboria has 123 wives, and the American poet, only But whereas the Owph knows he is married to all these women, the American has got into such a tangle of marriage and divorce and re-marriage that the confessor he does not know which of the women is his legal wife. The great question of the hour for progressive people is this: If your divorce from your third wife, whom you have twice remarried, is declared null and void, is your re-marriage with your fourth divorced wife valid?

## The Thorogrip flag

THE case was adjourned sine die yesterday, after Mr. Justice Cockfield had complained that no light had been thrown on anything by either side. He confessed that there were moments when he himself forgot what the whole business was supposed to be about. He complained of horseplay, irrelevant interruptions, witnesses who seemed to have strayed into the wrong case, and a confused presentation of incomprehensible details by both counsel. He recommended the learned gentlemen to confine themselves to the matter under discussion, whatever that might be, and to the point at issue, if that happened to be one. "There are," said Cockfield, "indications that this case has been skilfully used by certain people to advertise their wares. The fullest reports have appeared in a daily column conducted, I understand, by a gentleman who is not unconnected with the firm in question. I will say no more at present."

## The spirit of Drake

MRS. TROSSEL, of Weavers' town, Kincardine, is the first centennarian to fly 3,264,817 miles. One hundred and three last March, this grand old lady had determined to see her niece before she died. She returned after two hours, and at Northolt last night she said, "I didn't care much for the woman."

(—London Express Service)

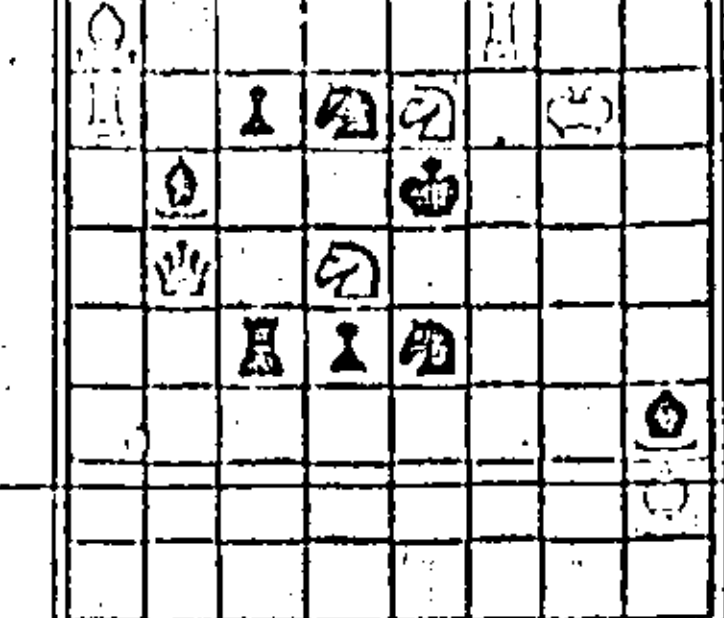
## POCKET CARTOON



## CHESS PROBLEM

By G. H. DRESSE

Black, 8 pieces.



White, 8 pieces.  
White to play and mate in two.  
Solution to yesterday's problem:  
1. R1-R4, any; 2. Q, R, B or K1 mates.

## Cheek Your Knowledge

- Who was the ruler of Korea at the beginning of World War II?
- Name the composer of the opera "Rigoletto".
- Name the first explorer to sail through the Northwest Passage.
- Define toxicology.
- What is the capital of Utah?
- Give a term which means a superabundance of words.

(Answers on Page 8)

## INTELLIGENCE TEST

## DEAD HEAT

By T. O. HARE

LAST Sunday my friends Ferret and Roger, started at the same time from Little to drive to High Vale (11 miles away) and back. Each travelled at a uniform speed on the outward journey, and while Ferret's return speed was double his outward speed, Roger's was triple his outward speed. They started at the same time, and at the same moment they passed one another. Another 10 minutes later, they reached the Black Bull at High Vale.

(Solution on Page 8)

# BOYS' AND GIRLS' MAGAZINE

## Squire Squirrel's Apartment

—It Was in a Hollow Maple Tree—

By MAX TRELL

KNARE, the shadow-boy, tapped on the little door at the foot of the maple tree. A moment later he heard Squire Squirrel pattering down the steps inside the trunk of the tree (for the trunk was hollow as everyone knew); then the door opened. "Come in, come in!" Squire said heartily. "It's good to see you, my boy! I'm just getting my dinner ready. You'll have some with me, of course?"

"I just came to visit," said Knare.

Squire led the way upstairs to his apartment, which was located between the second and third branch, about midway up the tree. The stairs were all inside the trunk. Here and there along the way were small knotholes for the light to come through. The apartment itself

## Lowest of Rooms

"This is my living-room," Squire explained when they reached the first and lowest of the rooms. "Here is where I rest, and read my books, and entertain when I have company. How do you like it?"

Knare looked around. The walls of the room were curved like the inside of a hat-box. Here too there were knotholes for the light to come through—"and for me to look out to see what is happening," added Squire. "They're my windows."

It was a very pleasant and airy room. There were framed photographs on the wall showing views of the gardens and fields around the maple tree. Some were taken in the Spring when all the other trees were in blossom, and some were taken in the Winter, when everything was covered with snow.

"Now come upstairs and see the next room, my boy!"

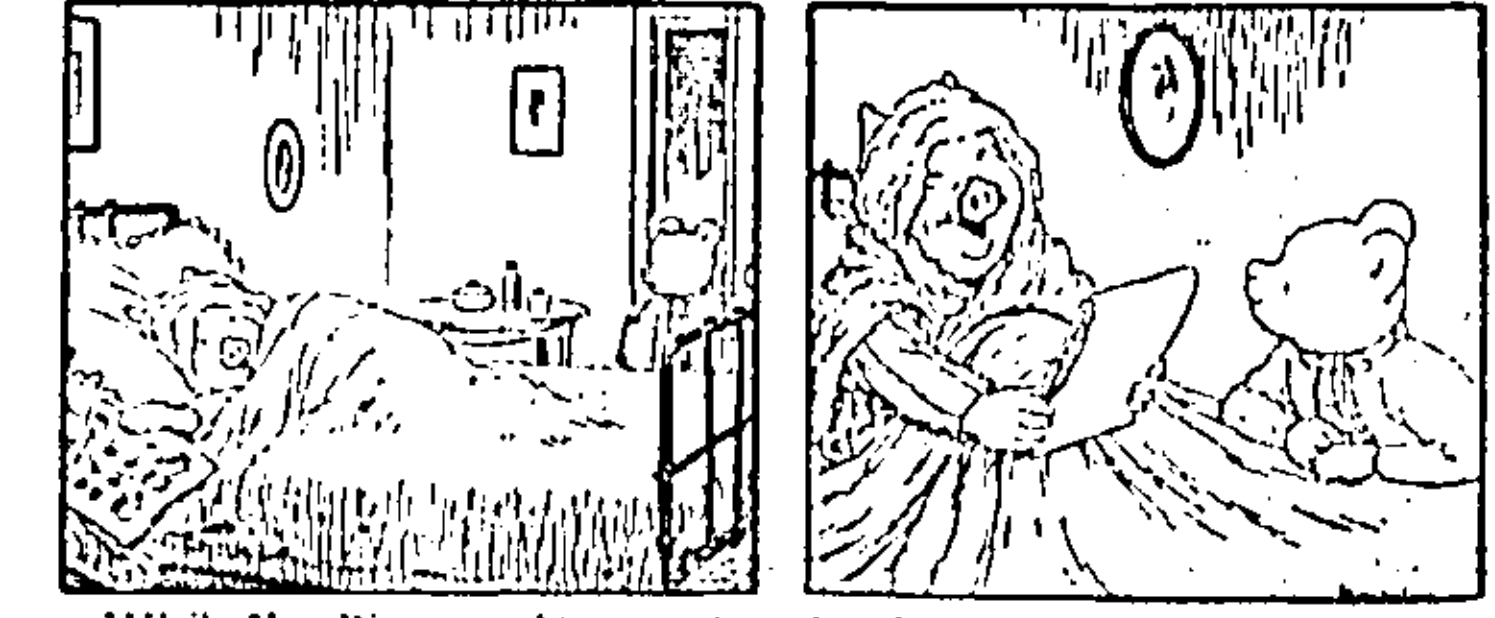
The room above was the kitchen! There was a stove against the wall with a long stove-pipe. There were little pots and pans for roasting and stewing and frying and baking. There were also cupboards and pantries and shelves on which jars of pickles and preserved acorns were standing.

The room above the kitchen was the dining-room. Here there were benches made out of flattened logs, and a table made out of a small round stump. "Up above," the kitchen were ship. "You can see all over," Squire Squirrel's bedroom, said Squire.



"Come in," said Squire Squirrel.

## Rupert and the Sketch Book—31



While Mrs. Pig is speaking sternly to Rosalie, Rupert goes to see how poor Betty is getting on. He enters the room so slowly that he doesn't notice his pig hurriedly dropping a comic paper on the floor. The little bear tells of all his troubles in the long search for ALL RIGHTS RESERVED

Rosalie, and a sly grin steals over the other's face. Finally the sketch book is handed over, and Podgy sits up and roars with laughter. "Good gracious! My drawing wasn't meant to be funny," says Rupert. "But it's done you good; you're looking much better already."

## Topmost Room

But the topmost room in Squire's apartment was the most interesting of all. It was more like a porch than a room, for instead of walls it had screens made of the finest cobweb. A low balcony ran all around the room.

"It's my Observation Room," said Squire Squirrel.

"What's it for?" Knare asked.

"Here, let me show you!" And Squire led up one of the cobweb screens. Immediately Knare saw that they were at the very top of the tree. It was out of a small round stump, like being on the mast of a tall ship. "You can see all over," Squire Squirrel's bedroom, said Squire.

## Japanese Bond Values

London, Oct. 19.  
Japanese Bonds "A" (44 of 1929) 37 1/2  
" " " " (44 of 1930) 37 1/2  
" " " " (44 of 1931) 37 1/2  
" " " " (44 of 1932) 37 1/2  
" " " " (44 of 1933) 37 1/2  
" " " " (44 of 1934) 37 1/2  
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" " " " (44 of 1941) 37 1/2  
" " " " (44 of 1942) 37 1/2  
" " " " (44 of 1943) 37 1/2  
" " " " (44 of 1944) 37 1/2  
" " " " (44 of 1945) 37 1/2  
" " " " (44 of 1946) 37 1/2  
" " " " (44 of 1947) 37 1/2  
" " " " (44 of 1948) 37 1/2  
" " " " (44 of 1949) 37 1/2  
" " " " (44 of 1950) 37 1/2

## Copra Dealings

New York, Oct. 19.  
Copra nearby shipment was sold at \$203 a ton, C.I.F., the Pacific Coast. Traders said further material is being offered at \$210 a ton. In coconut oil, October shipment was offered at 15 1/2 cents a pound, F.O.B. mills.—United Press.

## Cottons Firm

New York, Oct. 19.  
The firmness in raw cotton prices and multiplying government orders for various fabrics dominated attention. The army demand for duck fabrics was increasing.—United Press.

# Brisk Worldwide Demand For Sterling Demonstrated

London, Oct. 19.

The British Financial Secretary to the Treasury, Mr. Douglas Jay, in the House of Commons today, said that "as a result of the continued increase in the reserves, an issue of Sterling to the Exchange Equalisation Account is again necessary and a further issue of £300,000,000 is accordingly being made to the account this week."

# Malaya And Colonial Development

London, Oct. 19.

A Conservative Member of Parliament said today that the future of Malaya must be permanent partnership within the British orbit.

Mr. A. G. Lennox Boyd made the statement in announcing the Opposition would not challenge the Government motion accepting the report of the Colonial Development Corporation for last year.

"We are at one with the Government in wishing all success to the Corporation," he said. After referring to a recent visit to Malaya, he said: "The best message we can send to the various races in Malaya is that we have no intention of being blundered out of our responsibility and that the future of Malaya must be permanent partnership within the British Empire."—United Press.

# Chicago Grain Market

Chicago, Oct. 19.

Soybean futures which advanced to the 11 cent limit yesterday dropped around 3/4 to 4 cents a bushel at the opening, but late in the session recouped the losses and rose to above yesterday's close.

The early selling was the result from the accumulation of overnight selling orders. Later prices rallied sharply and made new gains of 1/2 to 1 cent a bushel. Another support was the report that ECA had granted China and Formosa \$2,202,000 for soybeans as well as the sale of 400,000 bushels to Denmark.

Corn and rye followed the action of other grain. Wheat futures closed 1/4 to 1/2 cents higher, corn was 1/4 to 3/8 cents higher, oats were 1/4 to 3/8 cent higher, rye was unchanged and soybean 1 1/4 to 2 1/4 cents higher. Prices closed today as follows:—

Grade	Price
December (1951)	2.20 1/2-2.21
March (1952)	2.23 1/2-2.24
May (1952)	2.25 1/2-2.26
July (1952)	2.27 1/2-2.28
October (1952)	2.29 1/2-2.30
December (1952)	2.31 1/2-2.32
March (1953)	2.33 1/2-2.34
May (1953)	2.35 1/2-2.36
July (1953)	2.37 1/2-2.38
October (1953)	2.39 1/2-2.40
December (1953)	2.41 1/2-2.42
March (1954)	2.43 1/2-2.44
May (1954)	2.45 1/2-2.46
July (1954)	2.47 1/2-2.48
October (1954)	2.49 1/2-2.50
December (1954)	2.51 1/2-2.52
March (1955)	2.53 1/2-2.54
May (1955)	2.55 1/2-2.56
July (1955)	2.57 1/2-2.58
October (1955)	2.59 1/2-2.60
December (1955)	2.61 1/2-2.62
March (1956)	2.63 1/2-2.64
May (1956)	2.65 1/2-2.66
July (1956)	2.67 1/2-2.68
October (1956)	2.69 1/2-2.70
December (1956)	2.71 1/2-2.72
March (1957)	2.73 1/2-2.74
May (1957)	2.75 1/2-2.76
July (1957)	2.77 1/2-2.78
October (1957)	2.79 1/2-2.80
December (1957)	2.81 1/2-2.82
March (1958)	2.83 1/2-2.84
May (1958)	2.85 1/2-2.86
July (1958)	2.87 1/2-2.88
October (1958)	2.89 1/2-2.90
December (1958)	2.91 1/2-2.92
March (1959)	2.93 1/2-2.94
May (1959)	2.95 1/2-2.96
July (1959)	2.97 1/2-2.98
October (1959)	2.99 1/2-3.00
December (1959)	3.01 1/2-3.02
March (1960)	3.03 1/2-3.04
May (1960)	3.05 1/2-3.06
July (1960)	3.07 1/2-3.08
October (1960)	3.09 1/2-3.10
December (1960)	3.11 1/2-3.12
March (1961)	3.13 1/2-3.14
May (1961)	3.15 1/2-3.16
July (1961)	3.17 1/2-3.18
October (1961)	3.19 1/2-3.20
December (1961)	3.21 1/2-3.22
March (1962)	3.23 1/2-3.24
May (1962)	3.25 1/2-3.26
July (1962)	3.27 1/2-3.28
October (1962)	3.29 1/2-3.30
December (1962)	3.31 1/2-3.32
March (1963)	3.33 1/2-3.34
May (1963)	3.35 1/2-3.36
July (1963)	3.37 1/2-3.38
October (1963)	3.39 1/2-3.40
December (1963)	3.41 1/2-3.42
March (1964)	3.43 1/2-3.44
May (1964)	3.45 1/2-3.46
July (1964)	3.47 1/2-3.48
October (1964)	3.49 1/2-3.50
December (1964)	3.51 1/2-3.52
March (1965)	3.53 1/2-3.54
May (1965)	3.55 1/2-3.56
July (1965)	3.57 1/2-3.58
October (1965)	3.59 1/2-3.60
December (1965)	3.61 1/2-3.62
March (1966)	3.63 1/2-3.64
May (1966)	3.65 1/2-3.66
July (1966)	3.67 1/2-3.68
October (1966)	3.69 1/2-3.70
December (1966)	3.71 1/2-3.72
March (1967)	3.73 1/2-3.74
May (1967)	3.75 1/2-3.76
July (1967)	3.77 1/2-3.78
October (1967)	3.79 1/2-3.80
December (1967)	3.81 1/2-3.82
March (1968)	3.83 1/2-3.84
May (1968)	3.85 1/2-3.86
July (1968)	3.87 1/2-3.88
October (1968)	3.89 1/2-3.90
December (1968)	3.91 1/2-3.92
March (1969)	3.93 1/2-3.94
May (1969)	3.95 1/2-3.96
July (1969)	3.97 1/2-3.98
October (1969)	3.99 1/2-4.00
December (1969)	4.01 1/2-4.02
March (1970)	4.03 1/2-4.04
May (1970)	4.05 1/2-4.06
July (1970)	4.07 1/2-4.08
October (1970)	4.09 1/2-4.10
December (1970)	4.11 1/2-4.12
March (1971)	4.13 1/2-4.14
May (1971)	4.15 1/2-4.16
July (1971)	4.17 1/2-4.18
October (1971)	4.19 1/2-4.20
December (1971)	4.21 1/2-4.22
March (1972)	4.23 1/2-4.24
May (1972)	4.25 1/2-4.26
July (1972)	4.27 1/2-4.28
October (1972)	4.29 1/2-4.30
December (1972)	4.31 1/2-4.32
March (1973)	4.33 1/2-4.34
May (1973)	4.35 1/2-4.36
July (1973)	4.37 1/2-4.38
October (1973)	4.39 1/2-4.40
December (1973)	4



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